

I CLAIM:

1. Method of adding a cereal feed ingredient to a liquid hydrolysate, adjusting the pH and temperature of the mixture of said cereal feed ingredient and said liquid hydrolysate in accordance with the optimal enzymatic activity using a predetermined enzyme, adding said predetermined enzyme to said mixture, maintaining said enzymatic activity within said mixture for a predetermined time period under said adjusted pH and temperature conditions to obtain a release of phosphorous from said cereal feed ingredient, stabilising said mixture to prevent bacteria formation and preserving said stabilised mixture as a feed ingredient.

2. Method as in claim 1 wherein said mixture is acid stabilised.

15 3. Method as in claim 1 wherein said mixture is stabilised by drying.

4. Method as in claim 1 wherein said stabilised mixture is dried.

5. Method as in claim 3 wherein said mixture is dried by codrying onto a further feed ingredient.

6. Method as in claim 4 wherein said mixture is dried by codrying onto a further feed ingredient.

5 7. Method as in claim 1 wherein said cereal feed ingredient is canola meal, sorghum, soybean meal, triticale, barley, peas, oats, wheat and/or rye.

8. Method as in claim 1 wherein said enzyme is a commercially available enzyme.

10 9. Method as in claim 8 wherein said commercially available enzyme is a phytase.

10. Method as in claim 1 wherein said enzyme is a phytase, said pH is adjusted between 5-5.5 and said temperature is adjusted between 50-55 deg.C.

15 11. Method as in claim 10 wherein said predetermined period is between thirty(30) minutes and six(6) hours.

12. Method as in claim 1 wherein said enzyme is one or a combination of phytases, hemicellulases, cellulases, xylanases, glucanases, amylases, proteases and/or other fiber degrading enzymes.

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13. Method according to claim 1 wherein said cereal feed ingredient is one or a combination of canola meal, triticale, rye, sorghum, barley, oats or wheat, said liquid hydrolysate is a fish or krill based hydrolysate, said predetermined enzyme is a phytase, said pH is adjusted to between 5 and 5.5, said temperature is adjusted between 50 and 55 deg.C. and said predetermined time period for maintaining said enzymatic activity is between thirty(30) minutes and six(6) hours.

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14. Method according to claim 1 wherein said cereal feed ingredient is one or a combination of canola meal, rye, barley, wheat, sorghum, triticale, oats, or feather meal, said liquid hydrolysate is a fish or krill based hydrolysate and said enzyme is one of a combination of hemicellulases, cellulases, xylanases, glucanases, amylases, proteases or a further fiber degrading enzyme.

15. Product produced by any one of the methods of  
claims 1-14.